Lunch Menu

#### STARTERS

#### PARTRIDGE

Potato Rosti, Pomegranate, Watercress Emulsion

# WILD MUSHROOM & TRUFFLE RAVIOLO Salsify, Ricotta Foam

# SMOKED SALMON & MACKEREL TERRINE Squid Ink Cracker, Salmon Roe

#### MAINS

## GUINEA FOWL

Hasselback Potato's, Charred Buttered Sprouts, Stuffing, Jus

### ROASTED PLAICE

Baby Potatoes, BBQ Leek, Champagne Foam

#### BROWN BUTTER VENISON

Dauphinoise Potato, Tenderstem Broccoli, Blackberry, Jus (£6 Supplement)

# HAZELNUT COATED SALT BAKED CELERIAC Caramelised Beetroot, Curly Kale, Celery Root Sauce

## DESSERTS

#### CHRISTMAS PUDDING PARFAIT

Brandy, White Chocolate & Cinnamon

## STICKY TOFFEE PUDDING

Toffee Sauce, Vanilla Ice Cream

#### DARK CHOCOLATE MOUSSE

Salted Caramel, Pear

#### SELECTION OF BRITISH & LOCAL CHEESE'S

Homemade Chutney & Crackers, Candied Walnuts, Watercress (£7 Supplement)

2 COURSE £37

3 COURSE £39